

FRIDAY & SATURDAY



DINNER MENU

**Entrée & Main** from \$75 | **Main & Dessert** from \$67 | **3 Courses** from \$93

### Appetizer

Warm Bread Roll, Celtic sea salt whipped butter	3
Marinated Olives	11
Grilled Spanish Chorizo, goat cheese curd, honey	24

### Entrée or To Share

Trio of Beetroot, walnuts, goats cured, soft herbs, vinaigrette (v, gf)
La Delizia Burrata, olive & tomato tartare, grilled zucchini, almond crumbs, balsamic gel (v, gf)
Confit Pork Belly, artichoke puree, pickled onion, mustard seeds, romanesco, watermelon Jus (gf)
Shark Bay Scallops, pumpkin & truffle puree, fermented cabbage, pancetta, apple, nudja (gf)
Sentinel's Black Angus Steak Tartare, yolk emulsion, crostini's (gfo)
Chargrilled Abrolhos Octopus, roasted kipfler potato, fennel salad, romesco (gf)
Beef Carpaccio, horseradish, rocket, balsamic gel, olive oil, parmesan shaves (gf)

### Mains

House made gnocchi, butternut pumpkin sauce, honey glazed pecan, goats' cheese, crispy sage (v)
Capellini Pasta, prawns, spicy nduja, tomato medley, sugo, fresh herbs e.v.o.o.
Vegan Agnolotti, aubergine filling, rich napolitana sauce, rocket, chilli oil, olive crumbs (v)
Seared Duck breast, pumpkin puree, root vegetables, roasted shallots, raspberry Jus (gf)
Mahogany Creek Chicken Breast, parsnip puree, braised lentil with pancetta, walnuts, jus (gf)
Market Fish, pearl barley, cherry tomatoes, cucumber, witlof, buttermilk costal herb dressing (gfo)

### From the Char-Grill Prime Australian Beef with a marble score 2+

**Eye Fillet** 220g + \$12 | **Scotch Fillet** 320g + \$16 | **Rib-Eye** 520g + \$29

Served with: **Paris Mash** or **Fries**

your choice of one sauce: **Port Jus** (gf) or **Café de Paris** or **Pepper & Brandy Sauce** (gf) | **Mushroom Sauce** (gf)

### Chateaubriand for 2 (+\$45 per couple)

500g WA Grass Fed Angus Beef, roasted duck fat potatoes  
Sautéed chefs market vegetables, port jus and pepper & brandy sauce

**Sides:** Fries \$13 | Paris Mash \$9 | Duck Fat Potatoes \$14 | Heirloom Tomato Salad \$15  
Spring Salad \$14 | Sautéed chefs market vegetables \$17 | Broccolini w confit garlic & chilli \$16

### Dessert

- ◆ Lychee & Lime Panna Cotta, mango gel, lychee compote, white choc snow, lime foam (gf)
- ◆ Belgian Chocolate Fondant, coffee sponge, caramel & hazelnut crumb, banana ice-cream
- ◆ Crème Brulee Tart, almond crémeux, meringue peaks, blood orange sorbet

Or your choice of one Australian cheese: **Cheddar** | **Blue** | **Triple Cream Brie**  
dried fruit, nuts, quince paste, cornichon, wafers, bread